

INFORMATION LETTER

NATIONAL CANNERS ASSOCIATION

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Pricing of Turkeys

Basing of turkey prices to growers on the ready-to-cook grade and yield of the birds largely avoids both overestimates and underestimates of the value of live flocks, according to USDA.

In a report USDA said that four-fifths of the overestimates and underestimates found in pricing large flocks were large enough to be important to growers and processors. In a few instances the ready-to-cook value of the birds differed by hundreds of dollars from the estimates for live flocks.

There was no great difference, in this study, between the amount of the overestimates and the underestimates of value of live birds. Therefore, turkey processors usually would find that the prices they pay on either basis would average out to about the same level during a season. However, the farmer who sold only one or two flocks a year often would be either substantially overpaid or underpaid for his birds, it was said.

Copies of the report, *Comparative Accuracy of Two Methods of Pricing Turkeys* (MRR No. 359), may be obtained from the Office of Information, USDA, Washington 25, D. C.

Raw Products Committee To Review Status of Research

The N.C.A. Raw Products Research Committee will hold its annual meeting in Milwaukee November 10 to receive reports from subcommittee chairmen on progress for the current year and to study proposals for continuance of research activities during 1960.

The Fruit and Vegetable Projects Steering Committees will meet separately, also November 10, for detailed discussions of progress on projects of concern to them. Other subcommittees will meet informally for detailing of member activities during the coming year.

The Raw Products Research Committee has been concerned with numerous research projects which have contributed over the years to improvements in raw products production and handling. Current projects receiving

Schedule of 1960 Canners Convention

A schedule of the various meetings planned for the 1960 Canners Convention in Miami Beach January 18-20 has been formulated by the N. C. A. staff, with approval of the Convention Program Committee.

The schedule has been set up at this time in order to assist the membership in planning their attendance and filling out their room reservation requests. In the following schedule all of the program sessions are firm dates but committee meetings are still subject to confirmation by committee chairmen.

The Convention will be formally opened with the N. C. A. Annual Meeting at 10 o'clock Monday, January 18, and will continue through Wednesday, January 20. On Tuesday and Wednesday, January 19 and 20, there will be open sessions devoted to scientific research, raw products, marketing, and fish.

The C.M. & S.A. Exhibit will be open from Sunday noon through Wednesday, January 17-20.

Following is the schedule of meetings to be held during the Convention period:

SATURDAY, JANUARY 16

- 8:30 a.m. Scientific Research Committee
- 8:30 a.m. Consumer Service Committee

- 12:30 p.m. Administrative Council Lunch
- 4:00 p.m. Food Editors Reception
- 4:45 p.m. Forty-Niners Award
- 7:00 p.m. State Secretaries Dinner

SUNDAY, JANUARY 17

- 8:00 a.m. Legislative Committee
- 8:00 a.m. Claims Committee
- 8:00 a.m. Consumer and Trade Relations Committee
- 12:30 p.m. Board of Directors and Food Editors Lunch
- 2:00 p.m. Board of Directors Executive Meeting
- 2:00 p.m. Food Editors Conference
- 7:00 p.m. Old Guard Society Dinner

MONDAY, JANUARY 18

- 8:00 a.m. Fishery Products Committee
- 9:00 a.m. Nominating Committee
- 10:00 a.m. Opening General Session, the N.C.A. Annual Meeting, with election of officers and voting of resolutions
- 12:30 p.m. Procurement Committee
- 12:30 p.m. Raw Products Committee
- 12:30 p.m. Labeling Committee
- 12:30 p.m. Statistics Committee
- 7:00 p.m. C.M.&S.A. Dinner Dance
- 7:00 p.m. Laboratory Research Smoker

TUESDAY, JANUARY 19

- 8:30 a.m. Fishery Technical Session
- 8:30 a.m. Scientific Research Technical Session
- 8:30 a.m. Raw Products Technical Session
- 8:30 a.m. Marketing Session
- 2:00 p.m. Statistical Quality Control Workshop
- 7:00 p.m. Young Guard Banquet

WEDNESDAY, JANUARY 20

- 8:30 a.m. Research Session
- 8:30 a.m. Raw Products Session
- 8:30 a.m. Marketing Session

Snap Bean Improvement

The second National Conference on Snap Bean Improvement will be held at the Hotel Schroeder, Milwaukee, November 12, and will have a program intended to be of interest to experiment station workers, seed company breeders, and researchers in the snap bean processing industry.

Topics presently planned for the program include seed and pod quality problems in white-seeded snap beans, breeding disease-resistant beans, performance of presently grown bush snap bean varieties under varied environmental conditions, and progress, problems and procedures in the development of white-seeded bush beans with particular emphasis on Blue Lake pod characters.

Twenty experts have been invited to discuss these problems from the rostrum, and questioning and discussion will be provided for.

The Conference has been arranged by the Bean Improvement Cooperative, a voluntary and informal organization to effect the exchange of information and materials.

N.C.A. at Sanitation Meeting

Three members of the N. C. A. Research Laboratories staff took part in the fourth annual meeting of the Institute of Sanitation Management, and one was on the program as moderator of one of the program sessions.

James W. Bell of the Washington Laboratory moderated a session held by the I. S. M.'s food division on sanitation practices. Other N. C. A. participants at the meeting, which was held in New York City September 22-24, were S. A. Ebbert of the Washington Laboratory and E. S. Doyle of the Berkeley Laboratory.

Dr. Stier Elected

Dr. Howard L. Stier, Director of the N.C.A. Division of Statistics, has been elected vice chairman of the Federal Statistics Users' Conference, a group of government and industry personnel who are concerned with the usefulness of statistics. Dr. Stier also was reelected to the group's board of directors. At the annual meeting of the Conference, held in Washington September 29-30, he took part in a discussion panel on the adequacy of the federal government's statistical reporting on procurement activities.

Cooperative Effort Continues on Control of Citrus Blackfly

The citrus blackfly, a major insect pest, is being kept out of important citrus-producing areas of the United States and northern Mexico by the continuing cooperative efforts of the two governments against the insect, according to USDA.

Maintenance of two blackfly-free zones in northern Mexico—through the use of parasitic wasps to keep blackfly populations at a low level south of the buffer zones and the prompt insecticidal treatment of new, small infestations in the buffer zones—is keeping commercial citrus groves of the two countries relatively free of this pest, according to Lev F. Curl, assistant director of plant pest control activities of USDA's Agricultural Research Service.

"The success that can be achieved when two countries strive to deal cooperatively with a mutual problem is demonstrated by the fact that the only infestations found on this side of the Mexican border were in 1955-56," Mr. Curl said. "Prompt applications of insecticidal sprays by the Texas State Department of Agriculture, the Texas citrus industry, and ARS eradicated the 33 infestations found in seven localities in the Lower Rio Grande Valley of Texas."

Currently, citrus blackflies are established along Mexico's east and west coasts, and in a number of places in south-central Mexico. The buffer zones extend southward from 100 to 150 miles into the Mexican states that border on California, Arizona, and the Lower Rio Grande Valley of Texas. The two Mexican states that make up the east coast buffer zone produce much of Mexico's best citrus fruit.

Further south in Mexico, the continuing release and re-distribution of parasitic wasps by the Mexican Department of Agriculture provide an effective control in these areas of general infestations.

Last year, in the area around Victoria, Tamaulipas, Mexico, nearly a million parasites of three different species were released. Biological control specialists in Mexico constantly inspect citrus areas to determine balance between parasite and blackfly populations. When parasite numbers are low in one area, the specialists move in any excess from other areas. The parasitic enemies of the blackfly were collected in Asia by USDA scientists. They were shipped to Mexico, where they were released and their value demonstrated.

As a part of the cooperative two-nation attack on the citrus blackfly, Mexico and ARS have conducted citrus blackfly surveys in northern Mexico since 1949. During the year ending June, 1958 more than 1 1/4 million trees on almost 30,000 properties were inspected.

The Mexican Department of Agriculture also enforces quarantines aimed at preventing northward spread of the pest. Fruit and other plant materials are inspected to prevent infested material from entering blackfly-free areas.

Balanced against the good success of these many safeguards, Mr. Curl said, is the constant threat imposed by the blackfly population backed up farther south in Mexico. "We must remain alert for a possible breakthrough at any time," he declared.

The 1955-56 outbreak was the second time the pest had invaded and been eradicated from the United States. The first occurred at Key West, Fla., in 1934. This infestation was eradicated in an intensive spray campaign that ended in 1937.

The American Home

"Take A Can of Deviled Ham" by June M. Towne, food editor, appears in the October issue of *The American Home* magazine.

"Who says deviled ham must be used only for snacks or sandwiches? Here are three main-dish variations made quick-as-a-wink. So devilishly delicious, they're almost sinful!" begins Mrs. Towne. Deviled Ham Chowder, Ham-Stuffed Squash, and Deviled Macaroni Ring are the three recipes given. They are shown in both attractive color and black and white photographs.

Sunset

"The mellow flavor that makes pumpkin pie a favorite can be exploited in many other desserts—and even in soup and jam," says the article "Give a good cook a pumpkin" in the October *Sunset* magazine.

The article goes on to say, "It's usually convenient to use canned pumpkin, but if you have fresh pumpkin from the youngsters' jack-o'-lanterns, just cook the meat and use interchangeably with the canned product." The recipes, using canned or cooked pumpkin, include a soup, jam, pudding, ice cream, muffins, chiffon cake, and a pie.

1959 Yearbook of Agriculture

The 1959 Yearbook of Agriculture is entitled *Food*. It deals with food as a health factor.

Its chapters tell about weight control, food energy, vitamins, proteins, amino acids, fats, carbohydrates, calories, minerals, quality in food, costs, fads, habits, and nutrition programs.

Other chapters discuss grades of meat, eggs, and fish; freezing, canning, storing, and preparing food at home; food plans at different costs, changes in U. S. diets, learning and teaching good eating habits, school lunches, and our future food supplies and needs. The yearbook contains an extensive table listing dietary values in various forms of foods.

The Yearbook of Agriculture is a Congressional document and is available from U. S. Senators and Representatives, and also may be purchased from the Superintendent of Documents, Government Printing Office, Washington 25, D. C., for \$2.25 a copy.

Dr. B. E. Proctor

Dr. Bernard E. Proctor, head of the department of food technology at Massachusetts Institute of Technology, died September 24 in his office, at the age of 58.

Known internationally for his success in organizing the teaching of food technology, Dr. Proctor was equally well known for original research in food science and technology. He was among the group of founders of the Institute of Food Technologists, and in 1956 received its Appert Medal for outstanding achievement in food technology.

Among the research programs inaugurated under his direction was one that, in an expanded form, has caught the attention of the entire food industry and much of the public. This was "cold sterilization," or food preservation by means of ionizing radiations. Dr. Proctor and his associates did much of the pioneer work on the effect of radiation on bacteria and various food constituents. Many of the results of this research were presented by Dr. Proctor in an address at a Canning Problems Conference at the 1951 N. C. A. Convention. He made no predictions about the ultimate practicality of this method of food preservation, but if it does become a reality it will owe much to the basic research done by "Bernie" Proctor and his coworkers.

Canning Chapter Important in New Text Book on Food

Food: America's Biggest Business is a new text book by husband-and-wife authors Pauline Arnold and Percival White, just published by Holiday House, Inc. The writers are well known as marketing specialists who formed Market Research Corporation of America in 1934, selling out their interest in 1951 so as to be able to devote themselves to a series of books about American industries, of which this is the first.

Chapter 10 of the current volume is devoted to the canning industry, and acknowledgment is made of constructive help given by the N. C. A. Information Division. Much of the material in *The Canning Industry* and *Interesting Facts About Canned Foods* was consulted and used as the basis for this chapter of the text book. Other references supplied to the authors included certain of the Laboratory and Raw Products technical papers presented at the 1958 Convention; the youth film scripts and *The Almost Complete Canner* from the Consumer and Trade Relations Program; and *Canned Food Tables* issued by the Consumer Service Division.

Among other subjects covered in the text book are chapters on cereals, baking, breakfast foods, frozen foods, meat, dairy products, poultry, eggs, fish.

Instant Food Powders

A new method of converting certain foods into high quality instant food powders has been developed by USDA scientists at the Western Utilization Research and Development Division at Albany, Calif.

Called "foam-mat" drying, the new process involves whipping liquid food concentrates into a foam with the assistance of food additives that have been found satisfactory for the purpose, spreading the foam on a belt or tray, drying it in a stream of warm air, and, finally, compressing and crushing it into powder form.

So far, USDA reports, the engineers have made powders of good color and flavor from the juice of tomatoes, apricots, pineapples, apples, grapes, and oranges; from whole and non-fat milk; and from coffee, prune whip, beef and chicken broth, and lemonade.

Further research is under way on processing details and the development of equipment suitable for commercial application of the process.

Average Prices for Cherries

Following are preliminary season average prices per ton received by growers for sweet cherries and sour cherries for processing during 1959, as reported by the Agricultural Marketing Service of USDA:

| SWEET CHERRIES | | | |
|-----------------|------|------|-------------------|
| State | 1958 | 1959 | (dollars per ton) |
| New York..... | 200 | 150 | |
| Michigan..... | 225 | 170 | |
| Washington..... | 276 | 266 | |
| Oregon..... | 313 | 293 | |
| California..... | 358 | 371 | |

| sour CHERRIES | | | |
|-----------------|------|------|-------------------|
| State | 1958 | 1959 | (dollars per ton) |
| New York..... | 165 | 120 | |
| Ohio..... | 160 | 125 | |
| Michigan..... | 162 | 124 | |
| Washington..... | 163 | 143 | |

Dr. Walter H. Eddy

Dr. Walter H. Eddy, professor emeritus of physiological chemistry at Teachers College of Columbia University, and famous authority on nutrition, died September 28 in Lake Worth, Fla., at the age of 82.

In the years from 1922 to 1937, Dr. Eddy and his assistants at Teachers College carried on a series of studies for the N. C. A. that established canned foods as reliable sources of vitamins. This was a period in which recognition of the importance of vitamins was expanding rapidly, even though exact knowledge of their nature was to come later. There was widespread suspicion that the canning process destroyed nutritive values, and this made it urgent to determine the true facts. This was done through the efforts of Dr. Eddy, whose standing as an unbiased and competent investigator earned acceptance of the results and greatly enhanced the prestige of canned foods.

Walter Eddy was a man of many talents. He served from 1927 to 1941 as director of the Bureau of Food, Sanitation, and Health of *Good Housekeeping* magazine; was consultant and conductor of a radio food program for several years, and was the author of many articles on food and nutrition as well as a number of books.

USDA Plentiful Foods List

The USDA Plentiful Foods List for November includes cranberries; also, pork, turkeys, apples, potatoes, sweet potatoes, onions, almonds, filberts, rice, and lard.

Forthcoming Meetings

- Oct. 12-13—Agricultural Research Institute, 8th Annual Meeting, Washington, D. C.
- Oct. 15-16—Quartermaster Association, Annual Convention, Statler-Hilton, New York City
- Oct. 18-21—National Association of Food Chains, Annual Conference and Exhibit, Sheraton-Park and Shoreham Hotels, Washington, D. C.
- Oct. 29-30—National Pickle Packers Association, Annual Meeting, Drake Hotel, Chicago
- Oct. 29-31—Florida Canners Association, 28th Annual Convention, Hollywood Beach Hotel, Hollywood
- Nov. 5—Illinois Canners Association, Fall Meeting, LaSalle Hotel, Chicago
- Nov. 9-10—Wisconsin Canners Association, 55th Annual Convention, Schroeder Hotel, Milwaukee
- Nov. 9-11—Grocery Manufacturers of America, Inc., Annual Meeting, Waldorf-Astoria, New York City
- Nov. 12—Second National Conference on Snap Bean Improvement, Hotel Schroeder, Milwaukee
- Nov. 14-18—Georgia Canners Association, Annual Convention, King & Prince Hotel, St. Simons Island
- Nov. 18-20—Indiana Canners Association, Annual Convention, French Lick-Sheraton Hotel, French Lick
- Nov. 23-24—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids
- Nov. 23-24—Pennsylvania Canners Association, 45th Annual Convention, Yorktowne Hotel, York
- Nov. 30-Dec. 1—Ohio Canners Association, 52d Annual Convention, Netherland Hilton Hotel, Cincinnati
- Dec. 3-4—New York State Canners and Freezers Association, 74th Annual Convention, Statler-Hilton Hotel, Buffalo
- Dec. 7-8—Tri-State Packers Association, Annual Convention, Haddon Hall, Atlantic City
- Dec. 12-14—National Food Sales Conference, National Food Brokers Association's 56th Annual Convention, Loop Hotels, Chicago
- Jan. 4-5, 1960—Northwest Canners and Freezers Association, 4th Annual Convention, Olympic Hotel, Seattle
- Jan. 7-8—Canners League of California, 37th Annual Fruit and Vegetable Sample Cuttings, Fairmont Hotel, San Francisco
- Jan. 10-13—Super Market Institute, Mid-year Conference, Bal Harbour, Fla.
- Jan. 17-19—National Preservers Association, Annual Convention, Deauville Hotel, Miami Beach
- Jan. 17-20—Canning Machinery and Supplies Association, Annual Meeting and Exhibit, Hotel Americana, Miami Beach
- Jan. 18-20—NATIONAL CANNERS ASSOCIATION, 53d Annual Convention, Hotel Americana, Miami Beach
- Jan. 25-27—National Institutional Wholesale Grocers Association, Annual Convention, Riviera Hotel, Las Vegas
- Feb. 9-11—Wisconsin Canners Association, Raw Products Conference, Wisconsin Center Bldg., Madison
- Feb. 22-24—Canadian Food Processors Association, Annual Convention, Seignior Club, Montebello, Que.
- March 3-4—Pennsylvania Canners Association, Canners Workshop, Allenberry Lodge, Boiling Springs
- March 6-10—National Association of Frozen Food Packers, 19th Annual Convention and Exposition, Conrad Hilton Hotel, Chicago
- March 14-15—Tri-State Packers Association, Spring Meeting, DuPont Hotel, Wilmington, Del.
- March 20-22—Canners League of California, 54th Annual Meeting, Santa Barbara Biltmore, Santa Barbara
- March 22-23—Wisconsin Canners Association, Spring Meetings, Wisconsin Center Bldg. and Loraine Hotel, Madison
- May 1-4—Super Market Institute, Inc., 23d Annual Convention, Atlantic City

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